

Welcome

We have had a wonderful September, making magical memories and learning experiences for all who leap through our doors!

Thank you for taking the time to read our October newsletter.



What have we been up to...

Hedgehogs have really enjoyed playing in their new ball pool, jumping in and throwing balls! They have also been exploring the foam in play and using the walkers!

Butterflies have picked their carrots that they grew this year, it was a great yield! They then had a go chopping them up!

Little Toads have been exploring autumn – thank you for all the autumn collection treasures – we have used them in painting and small world play with animals!

Owls have started the work on their scarecrow! We have been making new friends and getting into a routine with the new children who joined us in September!

Badgers have been having lots of fun outside exploring the weather and settling into a routine with the Owls room and new friends who have joined us!

Autumn collection bags

Autumn collection bags are available to take in the entrance and return any autumn treasures to explore at nursery!

At home you can use these items to talk about big/small, order in sizes, do autumn-themed paintings, talk about what the items are and how they feel to introduce new words to the children.



Next Month – October

We will be celebrating Diwali on the 20th October and Halloween on the 31st October.

We will be holding a Halloween party on Friday 31st from 3pm to 5pm with some spooktacular activities and a party tea!

Please let your individual room know if you plan to attend.

Team Updates

We welcomed Tiana to the team in September. Tiana joined us as a Modern Apprentice and will be based in the preschool rooms. She will be studying towards her Level 3 in Childcare. Mandy from Badgers has now changed her role at the nursery and will be with us as part of our Supply team due to family commitments.

We also welcome Tanya to our Little Toads room, Tanya moved to Woking in September from our Horley nursery after relocating! Welcome to the team!

Pumpkin decorating competition!

We will be holding a pumpkin decorating competition – please send in your photo of your decorated pumpkin by Halloween to be in with a chance of winning a prize!



Colder/Wet weather

Please can we ask that children are brought in with a named coat for them as the weather changes. We do outside in all weather so will need them to be dressed correctly for this.



Parent Notices

October half term

During the October half term, the Generation Centre will be hosting a fundraiser for their building and putting on a scarecrow hunt around the park. Maps will be available to purchase closer the time, and the children can enjoy looking for scarecrows in the local area! Our Preschooler's will be creating a scarecrow to put on the map! Look out for it!



Dates for your diary

Date	Event
Wednesday 8th October	School readiness evening
Wednesday 22nd October	Parents evening

Nursery umbrellas

As the weather gets wetter, please could we kindly ask, if any parents have any of our nursery umbrellas from the entrance, that they are returned to nursery so that others can use them too, thank you!



EY log app and letting us know information

Please could we ask that you email or call the nursery to report absences and pass on messages instead of using the app to make sure we receive them in time. Also, please report accidents and medication upon drop off and not through the EY app as we don't always see this on time. Thank you.

Recipe of the Month - Homemade Quorn sweet 'n sour with couscous



(Serves 5)

Ingredients

Onions – 1 diced
Green beans – 100 g
Garlic (minced) – 2 cloves
Pineapple (fresh) ¼ whole
Malt Vinegar – 80 ml.
Soft brown sugar – 45 g
Soy Sauce – 1 tbsp.
Tomato purée – 70 g
Ground ginger – ½ tsp.
Cornflour – 1 tbsp.
Quorn (diced) – 1 kg
(use vegetables for under 1)
Broccoli – 300 g
Couscous – 180 g

Method

1. In a pan lightly fry onions and garlic.
2. Add ground ginger, vinegar and sugar.
3. Add tomato purée and soy sauce.
4. Add approximately 100 ml of water and bring to a simmer.
5. Combine cornflour with a small amount of water and mix into the pan until it thickens.
6. Cook out cornflour and add pineapple chunks.
7. Floret the broccoli and top and tail the green beans.
8. In a small pan boil the broccoli and green beans until al dente
9. Fry Quorn to caramelise.
10. Add Quorn and vegetables to sauce.
11. Serve with cooked couscous.